



Gido
Amagakure

5

sweetness
& lightning

sweetness & lightning

5



Gido Amagakure

c o n t e n t s

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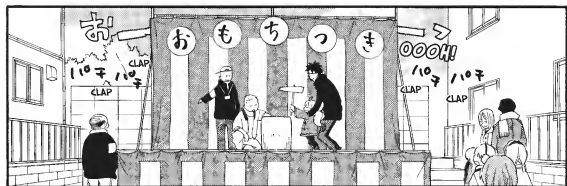
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Sign on Platform: "Mochi Making"

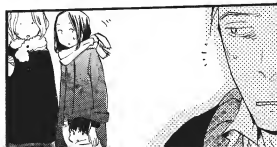












**I'M NOT
GOING!**

HEY!

Suguru!

Gosh! 

It was all
so sudden
that it's
been very
upsetting
for him,
I'm sure.

...My wife's
been in the
hospital
longer than
expected.

Oh, she's
not sick—
she's giving
birth.

SIGH

HMPH

Tsumugi...
Let's invite
him on a
different
day,
okay?

But...!

Oh, no...
I'm sorry
for the
fuss.

I'm sorry
for inter-
rupting
you at
such an
important
time.

If
you'd
like...

...



Wel-
come!

Come in,
come in!

...Thanks for
having me.

...

I bet.
I guess
we'll
start
with
lunch.

Daddy,
I'm
hungry!

Suguru-
kun, is
there
anything
you'd like
to eat?

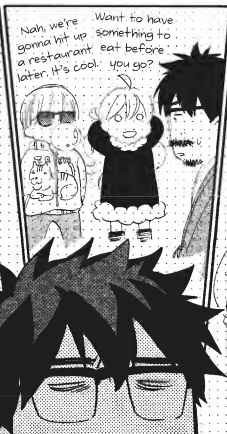
What-
ever...

Suguru-
kun, sit
down!
Right
here!

I'll hang
your
coats up,
okay?

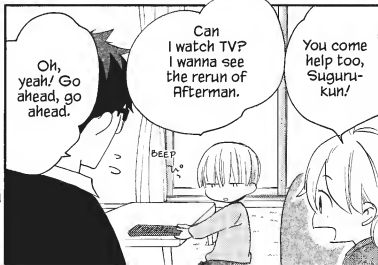
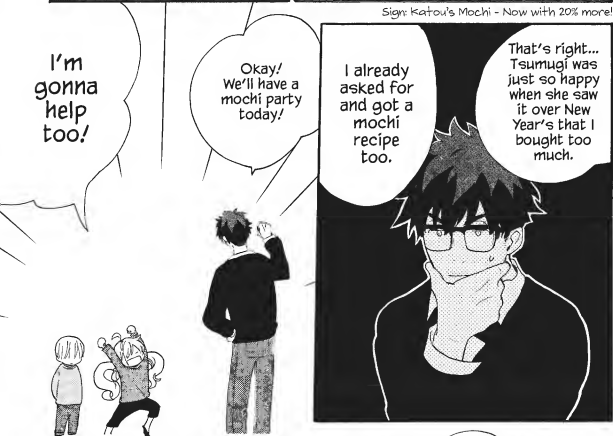
No...

Would
apple
juice be
all right?
Do you
have any
allergies?

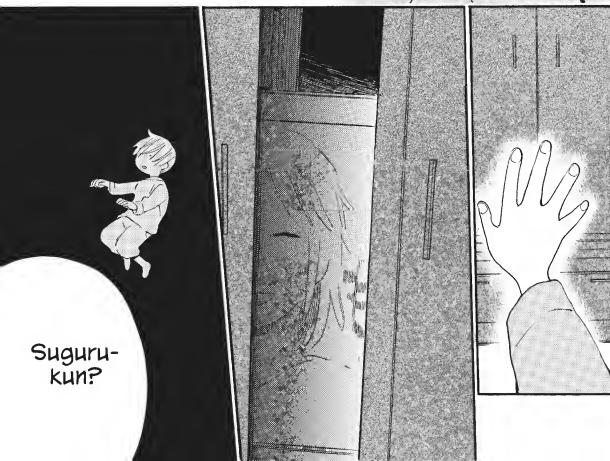
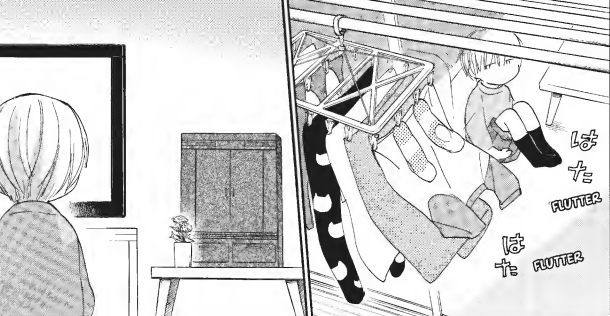


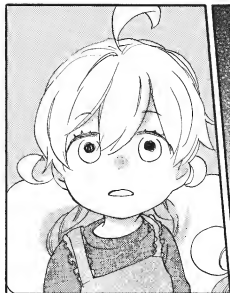


Sign: Katou's Mochi - Now with 20% more!











W
A
A
A
H
H
H
!

Hnggh...



You're
so
brave.

Suguru-
kun...

...you've been
trying really
hard to keep
it together,
haven't
you?



But
when
I got
back...
...she
was
gone...

And she
hasn't come
back...!

And I don't
even need
a little
sister...!

In the
morn-
ing...
hic...

Every-
thing was
the same
as ever...
hic...











Huh...

We won't get sick of it if we have lots of different types to eat!

Yup!

We're making all these?



Do it just like this...

Go!



Tsumugi, you did that before to make gohei mochi, right?

Yup!

I'm the walnut master!

Ready to crush the walnuts for the walnut mochi?



Just like that.

You're doing great!

GRIND

SCRAPE

GRIND



You too, Suguru-kun.

'Kay...







You think so?



...really ought to know how to cook...

When I look at her, I think to myself that a girl...



It's not really that a girl should be able to cook...

It doesn't matter if you're a guy...



...or a kid...

...or an adult.



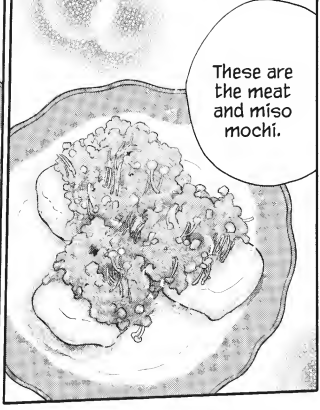
Okay,
it's all
done!

Okay, I'm
gonna do
my best
then!





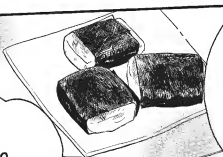
This
is the
walnut
mochi.



These are
the meat
and miso
mochi.



...and the
crushed
natto
mochi!



There's
the
seaweed
mochi
flavored
with
mirin
and soy
sauce...



We've
got all
kinds of
mochi!

Mochi
by itself
isn't much
of a meal,
so have
these
too.
Potato
salad and
kinpira!



Save
room
for the
soup
after-
wards!



Let's
eat!

もちもち



お
お!



It's
good!

WHEW!

ほ

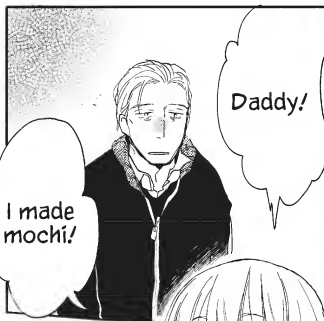






HEE
HEE

I'm glad...
...it's good.



I made
mochi!

Daddy!

Not
at all.
Suguru-kun
was very
good.

I'm so
sorry
about
this...

ト
ニ
ト
—
泣
泣
泣



Huh?

You made them?

We made them with Suguru-kun today, so try them if you like.

Oh.
There's meat and miso and walnut miso, and some red bean soup.

Please bake the mochi at home.

Mochi?

That's amazing, Suguru.

You cooked?

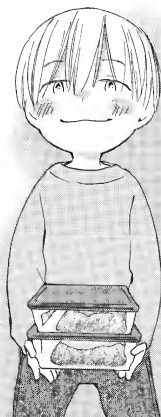
I see...

Eating mochi makes you strong!

Uh huh!

I'm proud of you.

Uh huh.





Thank
you very
much.



Oh, I
guess
you're
always a
good girl,
right?



You were
a really
good girl
today,
Tsumugi.



I
wanna...
...talk
more
about
Mommy...



Really?!



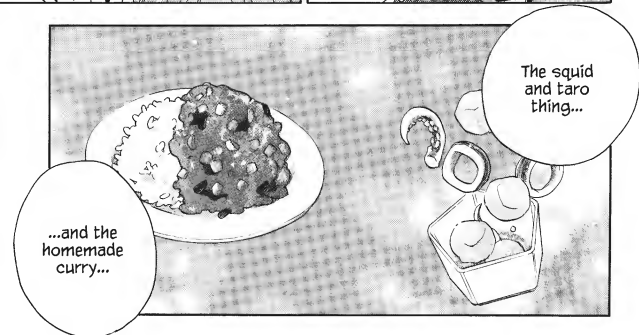
But it's okay!



Daddy was...

That's right. I'm sorry.

...trying to avoid talking about her too much...



...and the homemade curry...

The squid and taro thing...



You
can make
Mommy's
food now...

...so I'll
make it for
you too!



はた
PATTER

Heh heh...
I've been
secretly
telling her
all about
you.

Huh?
No fair!
I wanna
talk to
Mommy
too!

Okay,
let's go
report
to
Mommy!

よ
おっ!

Report to
Mommy?

...and
learn to
make it
to-
gether.

That's
right.
Let's
take our
time...

A new friend came!

Um, today...



Gimmie a hug!

That's great, isn't it?

Seems like his mom's doing better...

Yeah!

Oh!

It's Suguru-kun!





OMOCHI



Zen'ai

- Ingredients (For 3 People) -

100g azuki beans 100g sugar
pinch of salt 3 pieces of square mochi

You can adjust the amount of sugar to taste.



Steps

1. Wash the azuki beans and put them in a pot with a lot of water. Boil on high heat. When the water boils, remove the pot from the stove and strain the beans.
2. As in step 1, return the beans to the pot with fresh cold water, bring the pot to a boil again, then strain. Repeat once more.
3. Return the beans to the pot once more with fresh cold water, put the pot on to boil, but once it boils, turn to low heat, and simmer while frequently skimming to off the top. If the beans start to emerge from the water, add more water to cover. When it looks like you could crush a bean with your fingers, add the sugar. Boil down to your preferred consistency, and then add the salt.



The beans will take about an hour to soften.

4. Bake the square mochi and put it in a bowl, then combine with the beans prepared in step 3, and you're done.



Meat Miso Mochi

- Ingredients (For 3 People) -

200g ground pork 1/2 bundle of enoki-dake mushrooms
10cm green onion 3 pieces of square mochi
1/2 teaspoon sesame oil
A: 2 tablespoons mirin 2.5 tablespoons (45g) miso
1 teaspoon soy sauce 2 teaspoons sugar

Steps

1. Cut enoki-dake mushrooms into 1cm slices, and thinly slice the onions.
2. Heat a frying pan, add the sesame oil, and saute the pork. Add in the ingredients from step 1 once the pork is browned.
3. Once the mushrooms start to soften, add in the ingredients from A, and simmer until the sauce caramelizes. Pair with boiled square mochi.



POINT

The mochi will not melt if you use cold water to boil it.



Walnut Mochi

- Ingredients (For 3 People) -

60g walnut 4 tablespoons mirin 2 teaspoons sugar
1/2 teaspoon 3 pieces square mochi

Steps

1. Put the mirin in a small pot, and simmer to burn off the alcohol. Add the sugar, and once it dissolves into the mirin, allow to cool.
2. Crush the walnuts with a mortar and pestle. Add the miso and the ingredients from step 1, then mix again. Add sauce on top of boiled square mochi, and you're done.



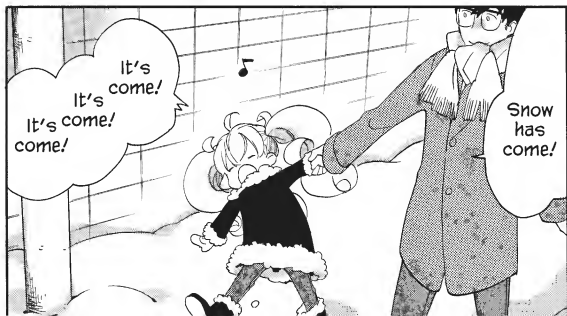


Chapter 22 | It's Been a While, Buri Daikon











They're shoveling snow!

Huh.

Oh!
Because it looks kind of like cotton?



The snow's cold, but...
...it looks kinda warm, doesn't it?



The whole shopping arcade's got people here to help, so it's going faster than I thought.

Yeah, but it's fun.

That looks hard.

Hey...

It's Sensei and Tsumutsumu!...

Yagi's here too!

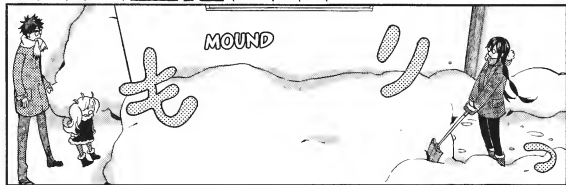


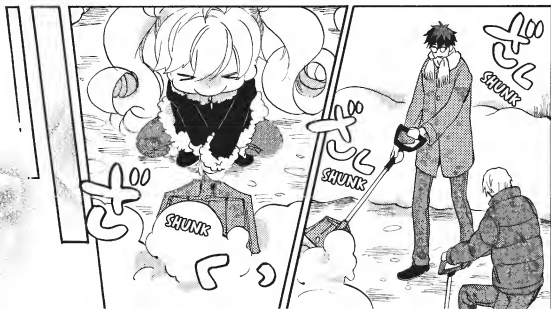
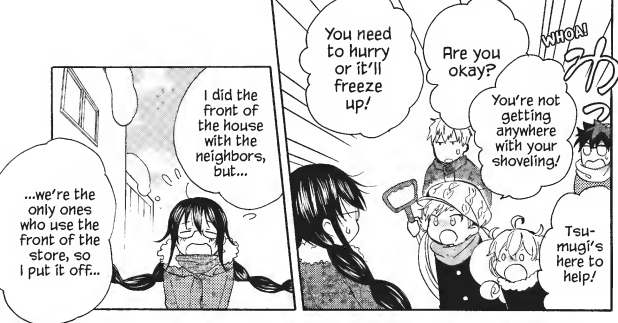
I'm worried about Kotori's place.

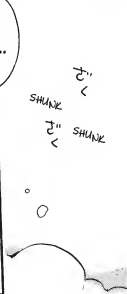
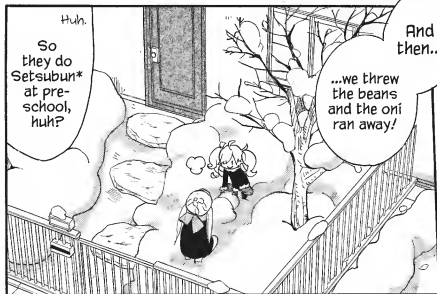
We're fine here...

...but...

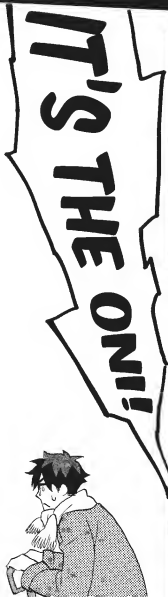
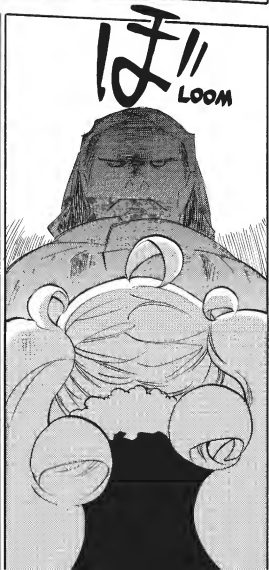
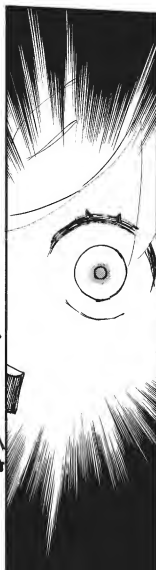
Want me to help shovel too?







* Setsubun: A holiday held on February 3rd, where people throw beans at a monster called an oni to drive away bad luck.





So I
came
to
shovel
the
walk.

It
snowed
a lot...

What are
you doing
here on a
day like
this...?

I'm
not an
oni.

Um.

Y-
you're
not an
oni?



うわ
JOLT

Who are
these
people?

If things
seemed
okay I was
going to
leave with-
out saying
anything,
but...

AAAAH...

Shovel
the
walk
...



M-
Mom's
not
here...

But do
you want
to come
in for
some
tea?

Thank
you for
taking
care
of my
daugh-
ter!

Bow

BA-DUM
BA-DUM

You're a
teacher?!

I'm a
teacher at
Iida-san's
high
school.

I-I'm

I-I'm...
I'm not
some
shady
guy...

I'm from
the local
shopping
arcade.





...
I see.

I came by without telling Megumi, and she's not here at all.



No, I'll be going.



You sure about this?

Yeah, he said he's leaving...



Sorry for the trouble. And thanks!

I'll head out too.



Huh? Uh, thanks for the help!

Okay, I'll be on my way too!

ダッシュ



I'm glad they had buri.

RUSTE

...when we went shopping, so I wrote it down.

I thought we might need the buri daikon recipe...

That's very kind of you.

OK

If you're sure about this...

Yay!

She says!

Buri daikon, and rice, and miso soup...

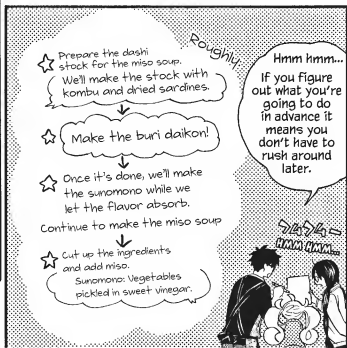
Okay, let's have one more dish, something light!

Time to make the rice!

I can't wait!

Ooh!

I'm getting kind of excited!





Now mix that with the kombu and put it on the stove.







Now take the buri and daikon radish, add ginger, sake, and water and put it on the stove.

Use an otoshi-buta lid, Kay?



Now we put it in plenty of water to soak.

Okay, the daikon radish has been simmered so it's tender.



Use high heat!

Wait five more minutes and then add the soy sauce.

Then let it simmer for five more minutes and we're done!

STEAM
STEAM



Skim the foam off the top, too!

Five minutes after it boils, we add in the mirin and sugar...



...and give it at least 20 minutes to let the flavor soak in.

Baste it periodically with some of the broth you used to simmer the ingredients.

That's right. Turn off the heat...

Huh.
So it doesn't take much time after you add the soy sauce.

FIDGET
FIDGET



...so it's good for kids who don't like sour things...

It has a mild flavor...

Can you make yuzupon?



...so let's make yuzupon* too!

We're going to add a bit of yuzu citrus peel to the buri daikon...

* Yuzupon: A soy-based sauce with vinegar yuzu citrus flavor.



Your dad cooks, huh?

I think you said he made gohei mochi...



My dad used to make it for me...



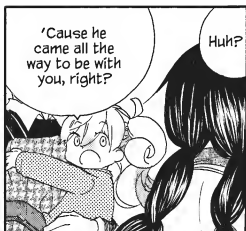
Your daddy should've come too!



He just gets super-obsessive about certain things.

No, not really...

Oh, I see.







Thanks!

ふふふ
Hee hee

All
right!

It's all
finished!

Okay,
let's do
this!





Let's eat!

Yup!

Yeah, you played a lot in the snow today, didn't you?

I'm hungry!

So
flavor-
ful...

はふ
はふ
はふ
うん

Yeah!
I'm not
quite sure
that I get
it, but I
think I
agree!

The
fish is
squeazy
and
soft!

The buri
is good
too...

WOW...

はふ

Rice!

Ooh!
Ooh!

It's like
Mom-
my's!

We
made
it!

HEE
HEE

Aah... I'm full. ♡

We
never cut
our daikon
radish into
square
chunks at
home...

O.O
PLIP PLIP
2 3
2 3

Buri
daikon...
but...

...it was
hard to
sneak
bites.

No
eating
it yet!

So...

ドキ BA-DUM

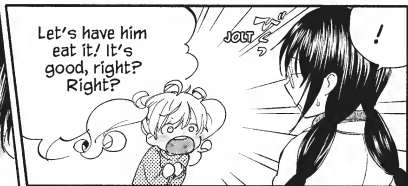
ドキ BA-DUM

Just a
bite...

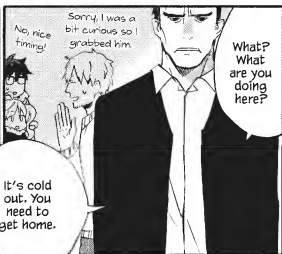
Yeah...

You're
right.



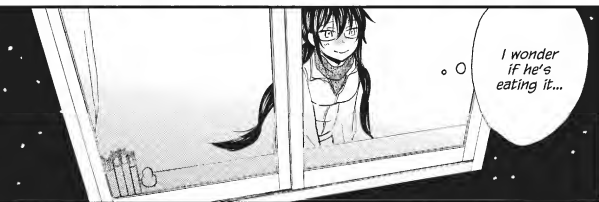














BURI DAIKON



- Ingredients (For 3 People) -

Buri Ara ("Ara" = head and other leavings) 4-500g
 600g daikon 3 tablespoons soy sauce / some yellow yuzu
 {A: 3 slices ginger 100cc sake 200cc water}
 {B: 3 tablespoons mirin 1 tablespoon sugar}

Steps

1. Chop the daikon radish in 2.5-3cm slices and cut into quarters.
 Boil for 15 minutes then place in cold water.
 +point If they're slightly hard when you poke them with a toothpick, they're OK!  Daikon
2. Chop up the buri ara, place in a bowl, and add hot water. Once the surface of the fish turns white, place in cold water, and remove the scales and the dark meat.
3. Put the buri and daikon radish in the pot; add A, then turn to medium-high heat and cover with the otoshibuta lid. Five minutes after it starts to boil, add in B. Boil for five more minutes, then add in the soy sauce.
4. Simmer for five more minutes, then turn off the heat and let it sit for 20 minutes to allow the flavor to seep through.
 +point Remember to frequently skim the top! 
5. Put on a plate and garnish with julienned yellow yuzu skin and it's done!



Kaibashira and Cucumber Marinated in Ponzu Sauce



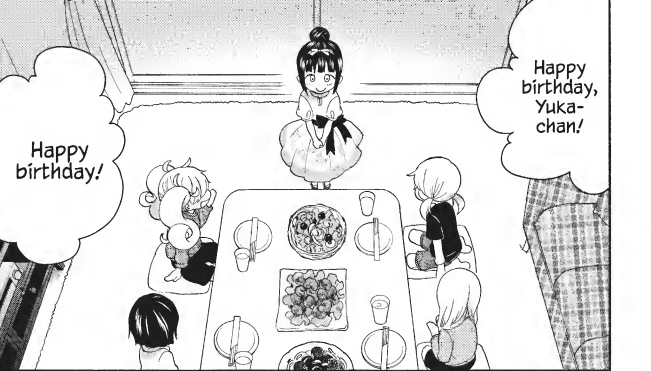
- Ingredients (For 3 People) -

40g carrots 1 cucumber 4-5 pieces kaibashira
 (scallop adductor muscle) 1/3 bunch of shimeji mushrooms
 some salted wakame seaweed 1 teaspoon mirin
 {A: 1 tablespoon yellow yuzu citrus juice
 1 tablespoon soy sauce}

Steps

1. Slice the carrots and cucumbers in to 2-8mm cubes. Cut the kaibashira in half. Break apart the shimeji. Add water to the seaweed to plump it up then cut into bite-sized chunks.
2. Parboil the carrots and shimeji, then strain and allow to cool.
 Boil the mirin to remove the alcohol.
3. Mix the mirin from step 2 with the ingredients from A, then pour over the other ingredients, allow to marinate, and you're done.





Happy birthday!

Happy birthday, Yuka-chan!



Her clothes are cute too!

Yuka-chan's so cute, huh?



Thank you!

Thank you, everyone!

Chapter 23 | A Birthday and Sushi Cake











You're six
centimeters
taller than
last year.

770
705

Age 5
103 cm

Yay!
I'm big!

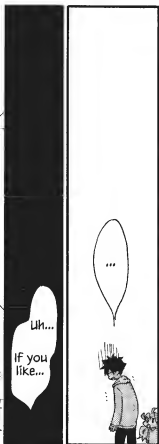
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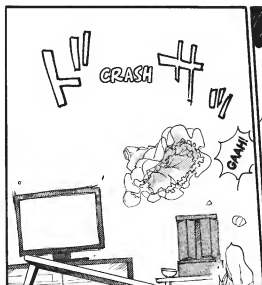
$\frac{3}{24}$

$\frac{3}{17}$

$\frac{4}{5}$







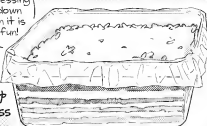




* Chirashi Zushi: A "sushi salad" where rice and toppings are put in a bowl instead of served piece by piece.



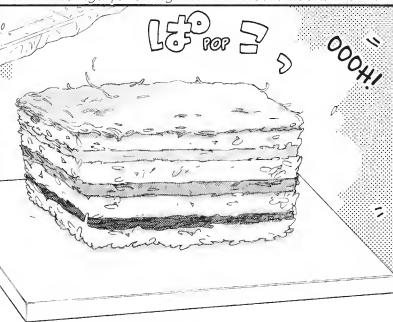
* Kinshi tamago: Shredded egg crepes.



- ★ Sushi Rice
- ★ Simmered Maitake Mushrooms
- ★ Sushi Rice
- ★ Grilled Salmon Pieces
- ★ Sushi Rice
- ★ Cod soboro*
- ★ Sushi Rice
- ★ Kinshi Tamago

Repeat this:

*Soboro is a lightly-seasoned ground meat or fish that is served over rice.



Excuse
me

We should
have a
reservation
for Inuzuka...

Hello!

...!!
BATTLE

And we
haven't
even
decorated
it yet!

Hee
hee.

It's cute!
Like a cake!



Every-
thing's
okay!

Welcome!

Tsumugi-
chan!

I got a
message
from your
daddy. Is
everything
okay?

Let's put some
really wonderful
decorations on
it and surprise
your dad!

Okay...



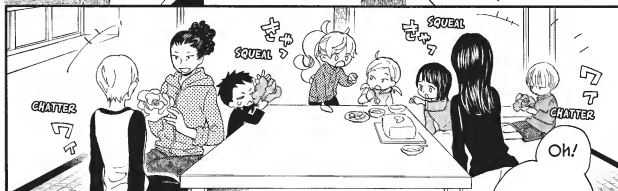




Sorry
I'm late!

RATTLE

Sign Tsumugi-chan's
Birthday Party



without
daddy, I'm
lonely

I'm really
sorry! Can
I get her
changed
before we
start?

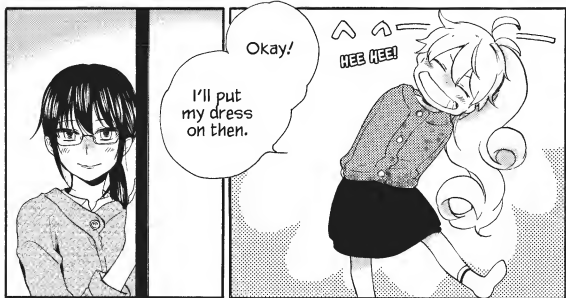
Go
ahead!

You
really
are
a big
girl
now,
huh?

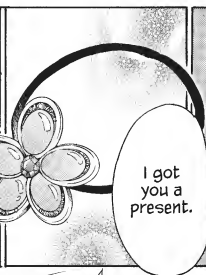
You're
earlier
than I
thought.

Hey,
there.









Thank
you very
much!

Daddy!

TWIRL
LET'S

For
growing
up so
big!

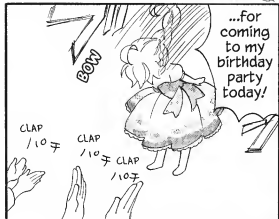
Thank
you.

DING DONG

It's
too
soon!

It reminds
me a little
too much
of that,
thought!

Hm...













I know
how to
make it,
so I'll
tell you
later!



I'll have
Tsumugi-
sensei
teach me.

Oh,
yeah!



* Sign: Tsumugi-chan Happy 6th Birthday



I want some-
body like Daddy,
so I don't want
to marry either
of you!



Is it too
early to
marry my
Mikio, you
think?

Tsumugi-
chan's
dress is
white, so it
looks like
a wedding
dress.

SUSHI CAKE

It's a party!

- Ingredients (For 3 People) -

120g fresh cod (A little less than two fillets)
2-3 tablespoons sake

- A: (2 teaspoons mirin 2 teaspoons light soy sauce)
1 piece salted salmon 2 eggs salt vegetable oil
2 packs maitake mushroom
B: (3 tablespoons mirin 1.5 tablespoons soy sauce)
300g rice 1 5mc square of kombu
C: (40cc sushi vinegar 2 tablespoons sugar
1.5 teaspoons salt) carrots, string beans,
and salmon roe

Steps

- Put the fresh cod in a small pot, stir in sake to cover fish. Put a lid on the pot and cook on low. Once it starts to bubble, continue to simmer for 3 minutes. Remove bones, skin, and dark meat, and then grind in a mortar.

- Add fish from step 1 to a frying pan and saute on low heat. Once the moisture has evaporated and the fish has softened, add the ingredients from A. Continue cooking until the meat crumbles and plumps up.

POINT ★ The meat will stick to the pan, so when it does, remove from heat and scrape it off. Make sure it doesn't burn.



- Cook the salted salmon until it is soft.

- Beat the egg in a bowl and add salt. Add oil on the frying pan and coat the bottom of the pan with a very thin layer of the egg mixture, and cook until set. Remove egg and repeat 3 more times, for four thin egg crepes total. Cut these in half and stack them, then julienne.

- Tear the maitake mushrooms into fine chunks. Put them in the pot along with B, cover with an otoshibuta lid and turn to medium heat. After 5 minutes, remove lid, and continue to simmer.

- Parboil the carrots and string beans with salt, transfer to cold water and cut into your desired shapes.



These vegetables are for decoration so you can cut them into shapes and make them cute!



- Rinse the rice and add the kombu, then cook with slightly less water than usual. Mix the ingredients in C thoroughly, and then add them to the rice. Mix well and cut into four parts.

POINT Leave a little bit of the vinegar mixture from C.

- Take a deep container (Tupperware or a cake mold) and lay the egg from step 4 along the bottom.

- Put 1/4 of the rice from step 7 in a thin layer over the egg. Use a flat-bottomed glass or a spoon, coated with the remaining vinegar mixture, to push down on the rice and spread it out evenly into the corners.



- Repeat this process with Cod → Rice → Salmon → Rice → Maitake → Rice.

- Invert the bowl to gently remove the "cake," and decorate with the roe and the ingredients from step 6.

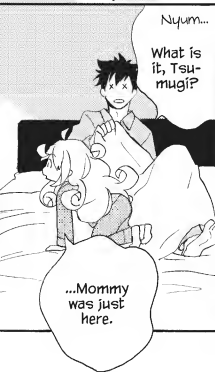
Oh, the
time sale
tomorrow is
supposedly
amazing. See
you there.



Okay,
I've
gotta
go help
out.

Uh huh.



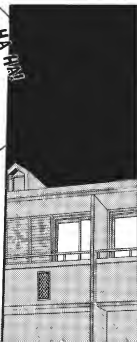
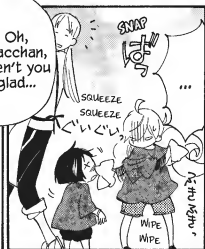
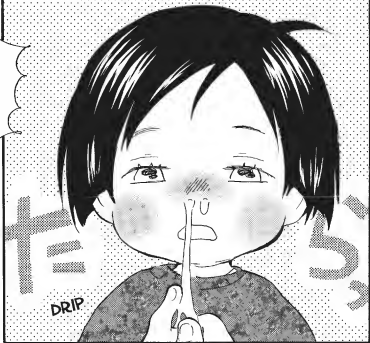






Okay, we're heading to Triangle Park today!







...VVU/ HEH.

But it's tough, because they're babies!

The young kids' class are still babies, so they can't help it.

Don't laugh!

GRR...



That's right. The older kids are all big girls now.



Adopt!

That's true, you have a good role model.

Uh huh!

I'm going to look after them, and take extra-good care of them!

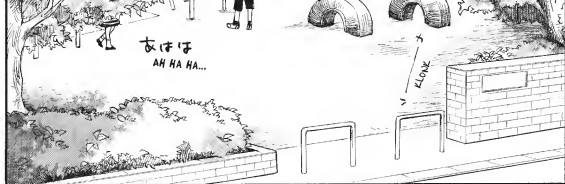
I'm not sure that's quite the idea.



Just like Kotori-chan!

I'm a big girl...
...so I'm nice to the little girls.









So I'm good at making these too.

See, look!

I always make food with Daddy, and we eat it together.

(Mud)



You pretend to!

You eat mud?



Spaghetti carbonara with Parmigiano-Reggiano.



I just ate too.

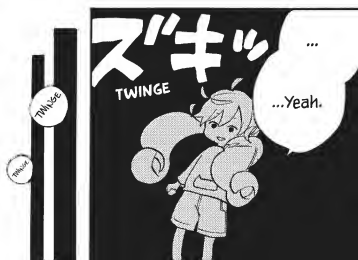
My lunch.

What did you have?





(Mud)





Sign Meat Sauce





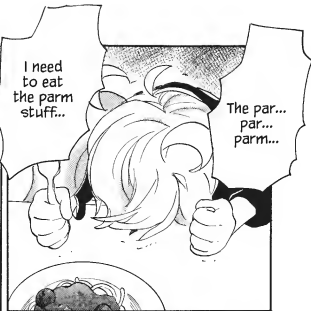




I told a lie...

I lied...

Pa? What about Pa?



I need to eat the parm stuff...

The par... par... parm...



PLEASE!

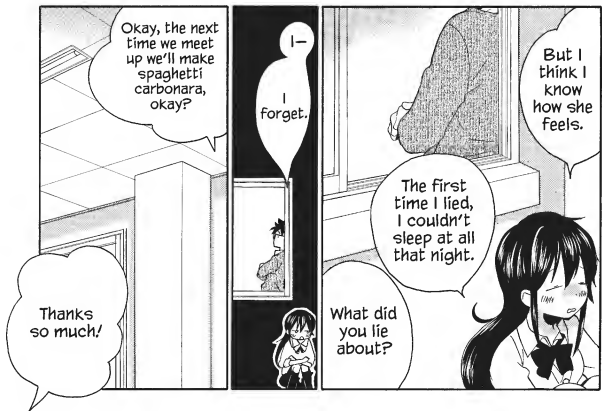
あゝ WAAH!

DON'T LET ME BE A LIAR!

I am totally lost.

...Okay.

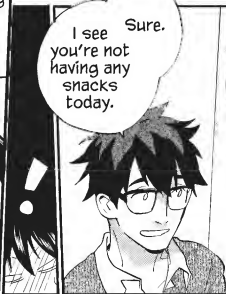
Sure...





I'm stopping some place...

...on the way home!



I see Sure.
you're not having any snacks today.

Okay, I'll text you the date and time.



See you later!

That's right.
That one girl is in her new class...



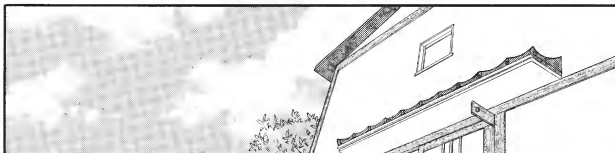
Yup. We've been friends since middle school, though.

Now that they're second-year students, they're in the same class.



Ooh!
So the two of you know each other from the shopping arcade.









If you're just making a basic dinner, it's okay to use pre-grated parmesan cheese...

...but if we're not putting in any cream, why don't we...



I don't put in any cream, just cheese and eggs...

Huh? I don't really use a recipe.

I called Sacchan's mom to do some research, but...

...apparently she doesn't measure anything.



wooow!

My mom brought it home from the TV station.

...splurge a little and grate this *BEEP!* yen per gram cheese!



Now let's cut up the lettuce and bacon!

It's okay to just chop the lettuce up into chunks!



SCRAPE SCRAPE

Add one part salt to 100 parts water.

While you grate the cheese, I'll boil the water.



Just one
time can
you take
your hand
off?

Daddy,
just
once...

Huh?



...Just
once.



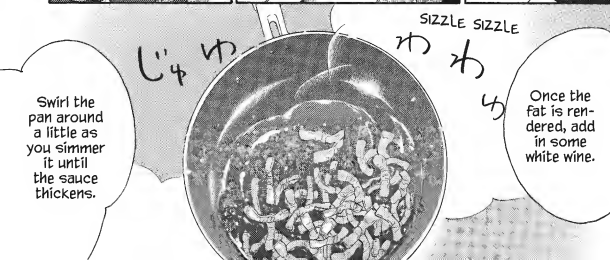
...and
take your
time.

Put
your
hand
right
here...

Slowly...

CHOP





This
is the
crucial
stage!

...and
turn
off the
burner.

Once the
pasta
is done,
strain
it...

ざは SLUFF

...and then
add the
cheese and
egg you
just mixed
together...

...and
stir
really
fast!

Add
the pasta
into the
ingre-
dients
in the
frying
pan...

SLUFF

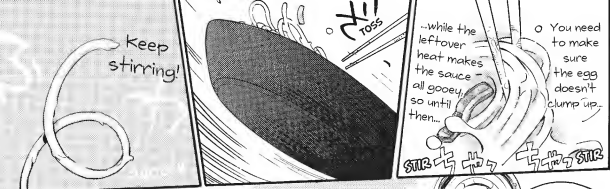
Like
this
?!
=//

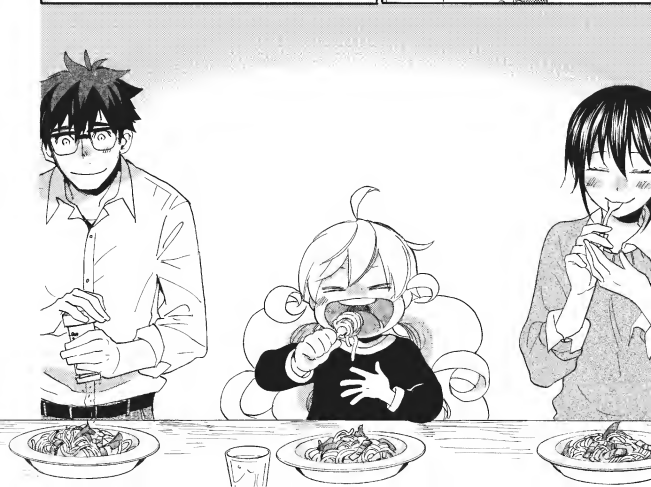
ざは
SIZZLE
クワ

D-Don't make
me laugh right
now! Where does
she learn these
words...?

ざは HAH!

ooh!
Daddy's a
gourmet
chef!









...just cheese and eggs makes the sauce really goeey.

I like this!

It's good!

I like the really heavy stuff made with cream too, but...





...so I'm
not gonna
lie any-
more!

When
you lie,
your
stomach
gets all
tight...



Does your
stomach get
tight when you
lie, Kotori-
chan?

What
about you,
Daddy?

You're a
good girl,
Tsumugi-
chan!



Maybe when
I don't know
the answer to
something,
I can't say
that. So I say
something
different...

...maybe...

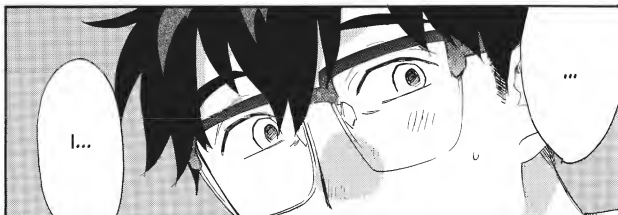
Oh, sorry!
I really
don't
know.

...lie,
maybe...



l...l...

...some-
times...





Even if
I don't
mean
to lie...
...sometimes
I'll say things
I wish were
true, even if
I don't know
that they are.

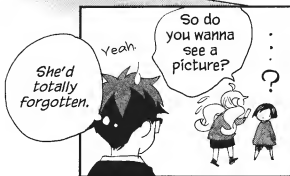
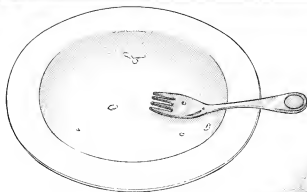
And
then my
stomach
gets tight,
yeah...

Yeah.
Even for
an adult,
it's hard
not to
lie.

That's
why...

We're
all the
same!

You too,
Daddy?



SPAGHETTI CARBONARA



- Ingredients (For 1 Person) -

100g spaghetti (thick) 20g cheese (Parmigiano Reggiano)
40g bacon (block) 1 egg 30cc white wine
black pepper to taste, olive oil, salt



You can use parmesan cheese, too.
You can also add some lettuce leaves or
seasonal vegetables to decorate.

Steps

1. Add 1% by volume of salt to a large pot of water and put on the stove. Once it starts to boil, add in the spaghetti.
2. Grate the cheese with a cheese grater.
Chop the bacon into matchsticks.
3. Beat the egg well in a bowl and add in the cheese from step 2, along with some freshly ground black pepper.

Like
this?

If children are going to be eating it, don't
add the pepper here. You can season each
individual plate at the very end.



4. Add olive oil to the frying pan, and thoroughly fry the bacon on low heat. Once the fat's been rendered, add the white wine. Tilt the frying pan back and forth until the liquid starts to thicken, and then add a pinch of salt.
5. Once the spaghetti has boiled, strain it.
Turn off the heat on step 4 and then quickly add the spaghetti.
6. Add ingredients from step 3 to ingredients from step 5 and quickly mix. Once the heat from the frying pan has melted the cheese, it's done!

! POINT!

Get it on the plate before the egg cooks



Look
right, look
left, then
look right!

What do
you do when
crossing
the street?

Okay!

Don't go
with them!

If a
stranger
talks to
you...?

That's
right!

Right!
Don't
eat it!

BUT!

Don't
pick it up,
just tell
Daddy
when
you get
home...

If you
see food
on the
ground
...?

Don't
eat it!

All
right...

WHEE WHEE WHEE

...

BA-DUM
BA-DUM
BA-DUM

Chapter 25 | Warm Croquettes Under a Starry Sky





Take
care!

I'll be
back!



Looks
like
she's
left.

Okay.

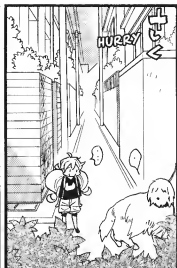
DROP

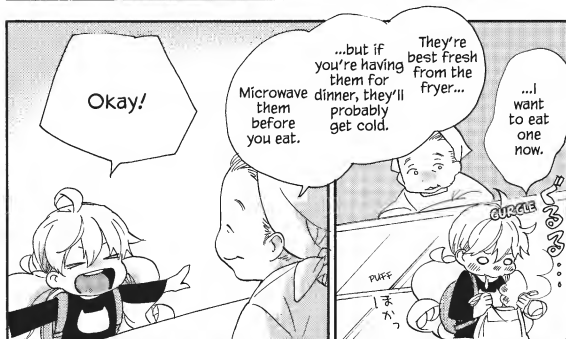
たっ



Tsumugi-
chan's
first
errand!

It's
time
for...



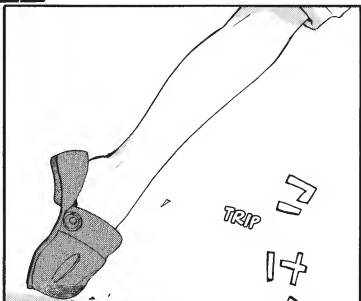


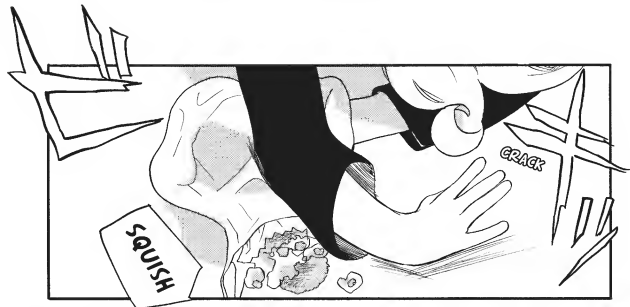
Daddy!



Wel-
come—

Tsumu-
gi!

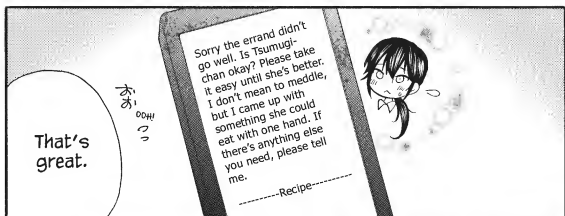
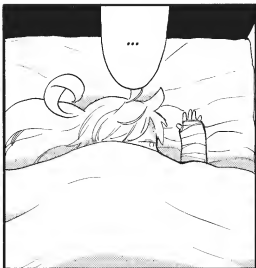














I see...
I'm
glad.

She was
very good
at changing
herself and
eating her
lunch with
one hand.

Yes,
she was
very quiet
today,
and a very
good girl.



Was
every-
thing
okay?

I'm
sorry
I'm
late.

I'm not
a good
girl!



Tsumugi,
she said
you're a
good girl!

... 'cause
you said
not to play
outside.



All I
did was
read
a picture
book by
myself...

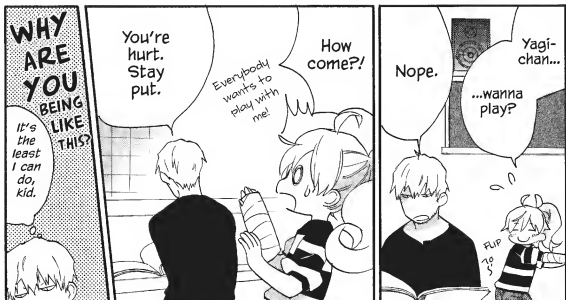






...and enjoy some time by yourself.

Just think of this as a chance to blow off some steam...







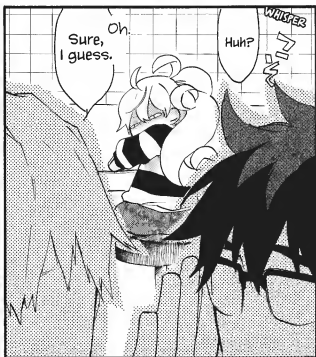




You're not going to buy it?

Next time I'll come here with my daughter!













Once
you're all
better, I'll
have you
help again.



Leave
it to
Daddy.

Tsumugi,
it's
okay.



...do any-
thing...

But I
can...

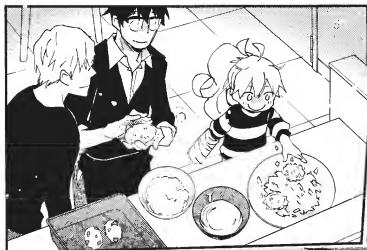


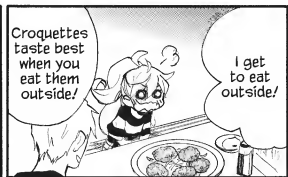
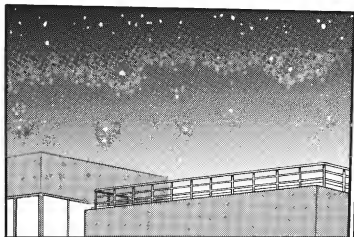
Are you dis-
appointed...?

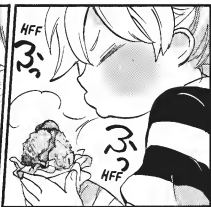














FLUFFY POTATO CROQUETTES



— Ingredients (For 2 People) —

2 large potatoes (250g)
 $\frac{1}{4}$ onion 100g ground beef and pork mix 1 egg
 $\frac{1}{4}$ teaspoon salt flour, panko bread crumbs,
 and vegetable oil

Steps

1. Mince the onion. Add oil to the frying pan and saute onion. Once the onion becomes translucent, add the meat and salt.
2. Peel the potatoes and cut into quarters, then boil them in cold water. Once they're boiled, strain them and put them back in an empty pot. Put the pot on low heat and mash them with a potato masher as you allow the moisture to evaporate.
3. Mix ingredients from step 1 into ingredients from step 2.
 POINT If you mix it too much, it'll become sticky and won't get as fluffy, so be careful.
4. Form mixture into patties of your preferred size and shape, and allow to cool.
5. Add coating in this order: flour $\rightarrow$ egg $\rightarrow$ panko bread crumbs. Add in batches to frying oil heated to 340 degrees F, and fry until they are golden brown.

POINT

The filling has already been cooked, so once the coating turns golden brown like a fox's coat, you're done.



SQUASH EGG CROQUETTES

— Ingredients (For 2 People) —

4 eggs $\frac{1}{8}$ onion 30g ground beef and pork mix
 80g squash 5g butter
 A: ($\frac{1}{4}$ teaspoon salt/ 30cc milk)
 flour, panko bread crumbs,
 and vegetable oil.

Steps

1. Boil three eggs, then and peel and chop them.
2. Mince the onions, and saute with butter in a pan. Once they brown, add the meat and brown it as well.
3. Chop the squash into cubes, place them in a bowl with some water, then cover and steam for 2 minutes in a microwave. Mash the squash.
4. Combine ingredients from step 3 and step 2, then add A. Put the mixture on heat while you stir, and once it's all combined, remove from heat.
5. Add ingredients from step 1, and mix thoroughly but gently. Once it's cool, form into patties of the desired shape and size, and let them chill in the refrigerator.
6. Just like you did with the potato croquettes, add the coating in the order flour $\rightarrow$ egg $\rightarrow$ panko bread crumbs, and fry.



And so they all got together to watch over her.

Yagi-chan's Circumstances

*Our parents
were both
always busy,
so I would
take care
of her.*



*My
next-door
neighbor
was a girl
two years
younger
than me.*



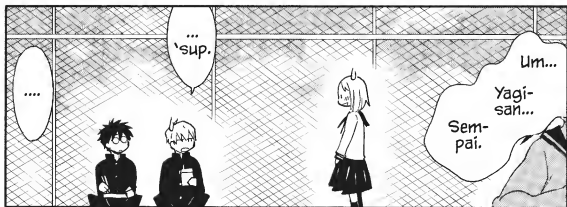
Big
brother
Yu!

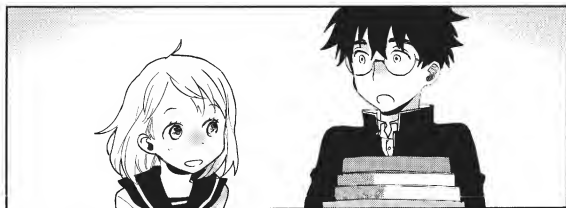
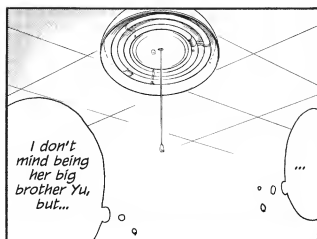


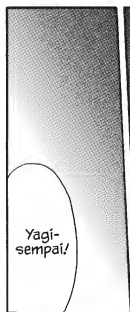
*I remember
when she
moved,
she was
sobbing.*

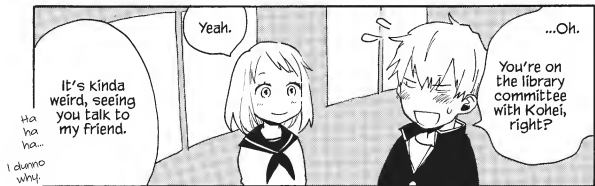
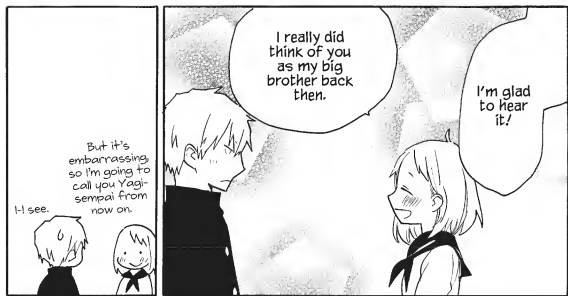
ガSP
は

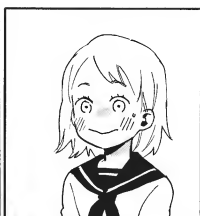
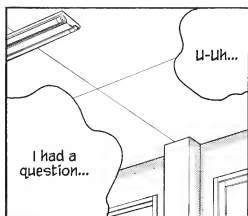










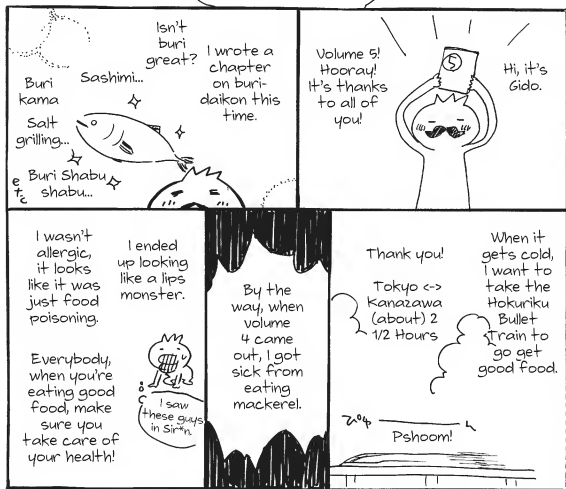


Report
Result:
Cookies

The End



Afterword



Once things calm down, I'm going to eat some more mackerel. It's good!

See you in volume 6! Gido Amagakure

! Thank you All !

W-yama-san, Tsuru-san, GON-chan, KOZ-Tan, Mom and Dad

T-shiro-sama K-Yama-sama Jun Abe-sama

Photo and Research Cooperation: Tabegoto-ya Norabou-sama

& Cooking Advisor: Akari Taitou

Thank you all for your help!



of the
Inuzuka
family!



There's
a new
member



Now appearing in *Monthly good! Afternoon!*

sweetness & lightning 6

On Sale March 2016



***Sweetness and Lightning* volume 5**

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